

Beginnings

Roman Style Caesar Salad	14
Crisp romaine with Wild boar bacon bits, grana podano cheese and ciabata croutons	
Artisan Salad	14
Lettuce, julienne cucumber, carrot, celery, chives with balsamic vinaigrette	
Classic Caprese	14
Ripe roma tomato, bocconcini cheese, fresh basil, olive oil and balsamic vinaigrette	
Sauteed Prawns and Scallops Marseille	18
White wine and herb seared finished with tomatoes and chives	

The Grill

Choice of roasted potatoes, mashed potatoes, rice pilaf or wild rice with vegetables of the day

Tenderloin	50
7 ounce Prime center cut tenderloin	
New York	52
10 ounce Prime striploin	
Rib Eye	55
12 ounce Prime Alberta beef	
Veal Chop	44
White wine veal reduction and browned butter capers	

Specialties

Roast Duck Breast Montmorency	39
Brome Lake duck breast dry rubbed with Moroccan spices, pan seared served with seasonal wild rice and vegetable of the day, sour cherry and brandy sauce	
Pan Seared Fresh Sockeye Salmon	44
Filet of fresh sockeye salmon with fresh herbs on a bed of basmati rice with vegetables of the day	
Prawn and Scallop Newburg	46
Seared black tiger prawns and bay scallops in tomato white wine cream sauce served on a bed of wild rice with vegetables of the day	
Creamy Truffle and Vegetable Risotto	30
Aborio rice cooked in white wine, fresh basil, wild forest mushrooms finished with gran podano cheese, assorted vegetables and white truffle oil	
Caramelized Gnocchi	29
Sauteed with caramelized onions and capers with gran podano cheese in a tomato sauce	

Additions

Jumbo Garlic Prawns (3)	15
Broiled Lobster Tail (5 oz)	32
King Crab Legs (8 oz)	30
Sauteed Crimini Mushrooms	12
Lemon Butter Poached Asparagus	12
Creamy Wild Mushroom and Truffle Risotto	15
Sauces: Peppercorn Brandy, Bearnaise or Chimichuri	6